



Cream and stabilizers. Royal quality



KEN Nata 35%

35% natural cream

Made of cow milk treated in a particular high temperature

Packing — 1.5l/10l





KEN Nata 38%

38% natural cream without additives

(Carrageenan free)

The best combination of quality and functionality

For bakeries, confectionery, ice cream industry

Packing — 1.5l/10l





KEN Presto

Sweetened cream of vegetable origin

Gluten- and cholesterol-free

Must be cooled to 8-12 °C before shaking

May be mixed with creams, liqueurs, fruit jams, flavours, chocolate...

Packing — 1.5l/10l

Price 4.87 Lt + VAT





KEN Trufa

Excellent product with chocolate

Suitable for cooling, does not crack

Long expiration date after shaking

Mix with liqueurs, flavours...

Packing — 2.3kg/10.4kg



Cream stabilizers



Sahnissimo — no "E"! (6 x 1kg):

Sahnissimo Neutral — 7,02 Lt + VAT

1.000kg Savoury cream
0.200kg Water (20 °C)
0.200kg Sahnissimo® Neutral

1.000kg Savoury cream
0.500kg Curd
0.200kg Water (20 °C)
0.200kg Sahnissimo® Neutral

1.000kg Savoury cream
0.500kg Yoghurt (3.6%)
0.200kg Sahnissimo® Neutral

Sahnissimo Chokolade — 19,40 Lt + VAT

1.000kg Savoury cream
0.250kg Water (20 °C)
0.250kg Sahnissimo® Schoko

Sahnissimo Strawberry

(with natural strawberry pieces) — 29,11 Lt + VAT

1.000kg Savoury cream
0.300kg Water (20 °C)
0.250kg Sahnissimo® Erdbeer

1,000 kg Savoury cream
0,500 kg Yoghurt (3.2%)
0,250 kg Sahnissimo® Erdbeer

Cremousse (4 x 2.5kg):

Cremousse Neutral — 13,50 Lt + VAT
Cremousse Joghurt — 24,15 Lt + VAT
Cremousse Lemon — 19,48 Lt + VAT
Cremousse Caramel — 22,59 Lt + VAT
Cremousse Cappuccino — 22,59 Lt + VAT
Cremousse Tiramisu — 23,25 Lt + VAT
Cremousse Chocolate — 23,25 Lt + VAT
Cremousse Strawberry — 26,40 Lt + VAT

1.000 kg Cream
0.200 kg Cremousse
0.200-0.250kg Water

